



12 GREAT ITALIAN RECIPES

from **Prego**TM Spaghetti Sauce

100% NATURAL

Regular • Meat Flavored • Mushroom

We put homemade taste in every jar



Ravioli

½ pound mild Italian sausage, cut in ½-inch pieces
¼ cup finely chopped green pepper
1 tablespoon olive or salad oil
1 jar (15½ ounces) Prego Spaghetti Sauce
20 frozen cheese ravioli, cooked and drained
Grated Parmesan cheese

In skillet, cook sausage and green pepper in oil until done. Add sauce and ravioli. Heat; stir occasionally. Serve with cheese. Makes about 4 cups, 4 servings.

Baked Cannellini Beans

¼ cup chopped onion
2 large cloves garlic, minced
¼ teaspoon basil leaves, crushed
¼ teaspoon oregano leaves, crushed
2 tablespoons salad oil
1 jar (15½ ounces) Prego Spaghetti Sauce
2 cans (20 ounces each) cannellini beans
1 cup chopped salami
Oash pepper
½ cup shredded provolone cheese

In saucepan, cook onion with garlic, basil and oregano in oil until tender. Blend in sauce, beans, salami and pepper. Pour into 2-quart casserole. Bake at 375°F. for 30 minutes; stir. Sprinkle with cheese. Bake 5 minutes more or until cheese melts. Makes about 7 cups, 6 servings.

Chicken Parmesan

½ cup Italian style fine dry bread crumbs
¼ cup grated Parmesan cheese
2 whole chicken breasts, split, skinned and boned
(1 pound boneless)
1 egg, slightly beaten
¼ cup salad oil
1 jar (15½ ounces) Prego Spaghetti Sauce with Mushrooms
½ cup shredded mozzarella cheese

Combine bread crumbs and cheese. Flatten chicken breasts with flat side of knife to ½-inch thickness. Dip in egg then in bread crumb mixture. In skillet, brown chicken in oil (use additional oil if necessary). Drain on absorbent towels. Place in 2-quart shallow baking dish (12x8x2"); top with sauce. Sprinkle with cheese; cover. Bake at 400°F. for 20 minutes or until done. Makes 4 servings.

Pizza

½ pound hot Italian sausage, casing removed
1 jar (15½ ounces) Prego Spaghetti Sauce with Meat
2 prepared pizza shells (12 inch)
½ cup chopped onion
½ cup chopped green pepper
¼ pound pepperoni, sliced
8 ounces mozzarella cheese, shredded (about 2 cups)

In skillet, cook sausage until done; stir to separate meat. Pour off fat. Meanwhile, spread sauce on shells; top with remaining ingredients. Bake at 400°F. for 15 minutes or until done. Makes 2 pizzas (12 inch).

Pizzaiola

1½ pounds boneless round steak (¾-inch thick)
2 tablespoons olive oil
1 jar (15½ ounces) Prego Spaghetti Sauce with Mushrooms
¾ cup water
½ cup chopped onion
2 large cloves garlic, minced
½ teaspoon Italian seasoning, crushed
½ teaspoon pepper
Cooked noodles
Grated Parmesan cheese

Pound steak; cut into serving-size pieces. In skillet, brown steak in oil. Add sauce, water, onion, garlic and seasonings. Cover; cook over low heat 1 hour 30 minutes or until done. Stir occasionally. Serve over noodles; garnish with cheese. Makes 6 servings.

Fish Marinara

½ cup chopped onion
1 large clove garlic, minced
2 tablespoons butter or margarine
1 jar (15½ ounces) Prego Spaghetti Sauce
1 small green pepper, cut in strips
1 teaspoon lemon juice
½ teaspoon hot pepper sauce
1 pound fillets of white fish, cut in 2-inch pieces
Cooked Rice

In saucepan, cook onion with garlic in butter until tender. Stir in remaining ingredients except rice. Heat; stir occasionally. Serve over rice. Makes about 3 cups, 4 servings.

Italian Macaroni Skillet

1 cup diagonally sliced celery
½ cup chopped onion
1 teaspoon oregano leaves, crushed
2 tablespoons butter or margarine
1 jar (15½ ounces) Prego Spaghetti Sauce with Mushrooms
3 cups cooked elbow macaroni
2 slices (about 2 ounces) process cheese, cut in half

In skillet, cook celery and onion with oregano in butter until tender. Add sauce and macaroni. Heat; stir occasionally. Arrange cheese around edge of skillet. Cover; heat until cheese melts. Makes about 4 cups, 4 servings.

Chianti Pork Chops

6 pork chops (about 2 pounds)
1 jar (15½ ounces) Prego Spaghetti Sauce with Mushrooms
½ cup Chianti or other dry red wine
1 large clove garlic, minced
1 cup sliced zucchini squash
½ cup sliced onion
Cooked rice

In skillet, brown chops (use shortening if necessary); pour off fat. Stir in sauce, wine and garlic. Cover; cook over low heat 15 minutes. Add zucchini and onion; cook 15 minutes more or until done. Stir occasionally. Serve with rice. Makes 6 servings.

Linguine and Eggplant

2 cups cubed peeled eggplant
½ cup chopped green pepper
2 large cloves garlic, minced
¼ teaspoon basil leaves, crushed
¼ teaspoon oregano leaves, crushed
2 tablespoons olive oil
1 jar (15½ ounces) Prego Spaghetti Sauce
Cooked linguine
Grated Parmesan cheese

In saucepan, cook eggplant and green pepper with garlic and seasonings in oil until tender. Stir in sauce; cover. Cook over low heat 15 minutes or until done. Stir occasionally. Serve over linguine with cheese. Makes about 2½ cups, 3 servings.

Gnocchi

1 can (10 $\frac{3}{4}$ ounces) Campbell's Chicken Broth
 $\frac{3}{4}$ cup milk
 $\frac{1}{8}$ teaspoon ground nutmeg
 $\frac{2}{3}$ cup cream of wheat
1 cup grated Romano cheese
2 eggs, slightly beaten
2 tablespoons butter or margarine
1 jar (15 $\frac{1}{2}$ ounces) Prego Spaghetti Sauce

To make gnocchi, in saucepan, combine broth, milk and nutmeg; bring to boil. Gradually add cream of wheat, stirring constantly. Reduce heat. Cook over low heat 10 minutes or until very thick; stir often. Add $\frac{1}{2}$ cup cheese, eggs and 1 tablespoon butter, stirring vigorously until well blended. Spread in buttered 2-quart shallow baking dish (12x8x2"); chill 1 hour. Cut in 2-inch circles, dipping cutter in cold water. In buttered 10" pie plate, arrange circles overlapping slightly. Melt remaining butter; pour over gnocchi. Sprinkle with additional cheese. Bake uncovered at 425°F. for 10 minutes; pour sauce over gnocchi. Bake 10 minutes more or until done. Makes 6 servings.

Omelet a la Roma

12 eggs
6 tablespoons milk
 $\frac{1}{8}$ teaspoon oregano leaves, crushed
6 tablespoons butter or margarine
1 $\frac{1}{2}$ cups sliced fresh mushrooms (about $\frac{1}{4}$ pound)
1 medium onion, sliced
1 jar (15 $\frac{1}{2}$ ounces) Prego Spaghetti Sauce
Shredded mozzarella cheese

To make *each* omelet, in bowl, beat 6 eggs, 3 tablespoons milk and generous dash oregano. In omelet pan or skillet, melt 2 tablespoons butter; pour in egg mixture. Cook slowly; as underneath surface becomes set, lift slightly to allow uncooked egg to flow underneath and cook. Make shallow cut down center of omelet; fold over. Keep warm. Repeat, making 1 more omelet. Meanwhile, in saucepan, brown mushrooms and cook onion in 2 tablespoons butter until tender; add sauce. Heat; stir occasionally. Serve over omelets. Sprinkle with cheese. Makes 6 servings.

Manicotti

8 prepared manicotti shells
2 cups ricotta cheese
1 egg, slightly beaten
 $\frac{1}{4}$ cup grated Parmesan cheese
 $\frac{1}{4}$ cup chopped parsley
2 tablespoons finely chopped onion
1 large clove garlic, minced
 $\frac{1}{2}$ teaspoon basil leaves, crushed
1 jar (15 $\frac{1}{2}$ ounces) Prego Spaghetti Sauce with Mushrooms
2 slices (about 2 ounces) mozzarella cheese, cut in half

Cook manicotti until tender; drain. Combine ricotta cheese, egg, Parmesan, parsley, onion, garlic and basil; fill manicotti. Arrange in 2-quart shallow baking dish (12x8x2"). Pour sauce over manicotti. Cover; bake at 350°F. for 15 minutes. Uncover; bake 15 minutes more. Top with mozzarella cheese; bake until cheese melts. Makes 4 servings.